**CURRICULUM VITAE**

**PERSONAL DATA**   
Name: Mohamed Taha Abdel Hamid Lala

Date of birth: 30/11/1979

Marital Status: married

Military Status: exempted

Contact information

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**Career Objective and summary**  
looking for a suitable position in a dynamic work environment, which will enable me to apply my quality inspection and problem-solving skills gained through my academic background and work experience. An accomplished time manager, organizer, and administrator capable of introducing and integrating innovative strategies to ensure maximum performance of high standard and quality. I am a highly motivated individual and a strong team player with excellent knowledge.

**QUALIFICATION**

**Bachelor’s degree in science**

Section of Geology (special geology)

Al-Azhar University

GRADE: Good (72.5%)

Graduation year: 2003

**Certified lean manufacturing green belt from Symbios Consulting Group** (Certificate number **A10053**)

**Certificate of Achievement ISO 22000:2018 Lead Auditor (Food Safety Management System)** **from TUV** **NORD certified from IRCA. Certificate No. 3525679707**

**Certified Highfield Level 4 International Award in Food Safety Management for Manufacturing (TUV NORD Egypt – Certificate number FS3743554).**

**Certified internal auditor (ISO 9001& OHSAS18001 and ISO 14001)**



**Career Related Experience**

***Quality Assurance Manager 11/2020- Present***

***Pyramid Poultry Slaughterhouse (Shahd)***

* Ensures food safety and quality of all products produced in slaughterhouse. Responsible for ensuring specifications are defined and communicated. Performs inspections of processes, employee training, compliance with applicable food laws and regulations and maintains HACCP plans to regulatory compliance. Defines best lab practices and provides guidance and adherence to quality policies. Actively participates in resolving customer complaints. Integral part of pyramid poultry leadership team. Provides support to Sales, R&D and Operations on customer issues, questions, and concerns.
* Ensures all poultry slaughterhouse personnel adhere to good manufacturing practices (GMP) including proper waste disposal, personal hygiene and personal practices.
* Responsible for developing and presenting to all employees a complete orientation process which provides training in the Key Concepts of Food Safety and Quality and understands that identification of any failures in these areas is their responsibility. Maintain compliance to annual training requirements.
* Works closely with Operations and Maintenance to drive Food Safety and Quality ownership to the floor.
* Manages Poultry Slaughterhouse timelines and critical milestones for the Food safety and Quality Improvement Plan and other food safety/quality metrics (i.e. Complaint reduction, quality incident reduction, and quality index scores)
* Interprets, analyzes, and communicates quality and food safety issues, both internal and external (consumer complaints), and initiates applicable corrective measures.
* Provides leadership for compliance to food safety and quality programs Implements and maintains quality programs. i.e., HACCP to regulatory and company requirements; maintain ISO22000/2018 certification; specifications for raw and finished materials; recall program; environmental monitoring program; and comprehensive pest control program.
* Develops corrective action when Food Safety or Quality deficiency is identified.
* Provides Corporate with quality assurance assistance involving vendor issues, both improvements and corrective measures
* Oversees product quality with regards new product implementation and introduction into market.

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**Quality Assurance Manager 01/2013- 10/2020**   
***Gourmet Egypt (Food Stores)***

* Managing all Food Safety, Quality Assurance and Hygiene Programs and preventive maintenance.
* Conducting Internal Food Safety Audit and supplier audits.
* Updating HACCP, Prerequisite programs and food safety programs.
* Developing HACCP plan for new projects and implementing continuous improvement for QA Protocols.
* Conducting GMP training and coordinating sanitation programs.
* Initiating Product development and conducting food analysis and lab tests.
* Providing food safety regulatory compliance advice to the management
* Manage Vendor Quality Improvement Program to minimize customer complaints and to resolve quality and food safety issues
* Inspect, audit and certify vendor facilities for compliance with sanitary, production and QA requirements.
* Review product quality, including customer complaints and initiate corrective actions with vendors. Evaluate vendors’ processes for capability to consistently adhere to product specifications and food safety standards.
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* Conduct and manage the 1rst-party or 2nd- party vendor audit programs.
* Coordinate recalls and withdrawals with vendors
* Evaluate vendors’ readiness for compliance with Food Safety Management System (ISO22000, BRC or HACCP)
* Manage vendor Certificate of Analysis program to assure compliance with specifications.
* Enforce functional HACCP, GMP’s, ISO 22000 and evaluate operations management effectiveness.
* Conduct product sample and lot approval evaluations, or manage program through a third party.
* Create and communicate executive reports and address key findings across multifunctional teams.
* Enforce Gourmet Egypt Food Safety & Quality Assurance Policies
* Review and approve product specifications and assist Product Development in specifying quality parameters and testing methodologies.
* Serve as a technical resource for Own Brands.
* Assist divisions in resolving product quality issues.
* Assure Own Brands Organic and Gluten Free certificate programs are maintained according to standards Qualifications:
* Ability to analyze process capability data to assure compliance with specifications. Experience utilizing Process Improvement methods such as: SPC, DMAIC, 8D, Ishikawa, Six Sigma
* Supplier quality management, including audit experience.
* In-depth knowledge of food safety, product quality programs, preventive QC methods, ISO 22000 lead auditor(certified), GMP’s, environmental testing, allergen control and manufacturing security measures

**Quality Assurance Team Leader 01/2012 - 01/2013**

***Gourmet Egypt (Food Stores)***

* Provided Quality System Support to the operation system and technical expertise to the manufacturing operations and the product development as per HACCP Program and provided regulatory and compliance advice to the management.
* Carried out pre-op quality inspection checking and swab testing for store Cleanliness and Sanitary condition.
* Monthly store auditing and daily verification of CCP records.
* Audited food safety and processing systems and recipe Control Sheets and performed corrective action whenever necessary.
* Effectively implemented all the microbiological sampling procedures.
* Reviewed and updated HACCP and Prerequisite Programs.
* Analyzed and monitored customer complaints and initiated corrective action.
* Conducted shelf-life studies and quality tests for finished products.
* Trained company food handlers in GMP/HACCP & Food safety programs.

**Quality Assurance Engineer 01/2009 - 12/2011**

***Mondelez international***

* Ensure compliance to the set standards and takes corrective actions if necessary.
* Conduct process audit to ensure all areas covered effectively, to verify and confirm food safety CCP’s and Quality CCP’s, ensure appropriate due diligence is applied
* Ensure that process is documented with process diagram and corporate standards; this will include preparation of standard operating procedures gaining agreements from operations and all quality standards
* Monitor deviations from the standard set process and parameters, and report to highlight risks and mitigations for any deviation taking place.
* Informs and coordinates with science and technology (S&T) regarding any process issues, follows up of the recommended solutions and ensures their implementations.
* Participate in implementation of GMP throughout production lines, maintaining the standards by auditing areas and liaising with production to ensure adherence to standards and facilitate continuous improvements.
* Identify nonconformance in product standards, segregate non-conforming products, applies holding quarantine process, analysis results for nonconformance of equipment, pack/raw materials, process etc… coordinates with production team to take an immediate action to help facilitate the cause and solutions.

**Quality Assurance Specialist 07/2007 - 12/2008 **   
***Cadbury Egypt for Food Industries***

* Provided technical expertise in the manufacturing operation of various products and improved the manufacturing practices by identifying process variation and implementing innovative technology to establish best manufacturing methods and provided regulatory and compliance advice to the management.
* Worked as a Food Safety committee member. Trained employees in quality awareness, GMP and food safety programs to improve product knowledge, which resulted in product consistency, process efficiency and product safety.
* Audited formulas, recipe control sheets, batch sheets, and lab standards to ensure that everything accurate, correct and current. Taken corrective action when where necessary.
* Audited quality systems and HACCP records for compliance and effectiveness and reported deviations to the appropriate Managers and made recommendations for corrective action or improvement.
* Maintained data base for nutritional information for finished product labels.
* Conducted chemical and micro analysis for ingredients and finished products.
* Investigated customer complaints and initiated necessary corrective action.
* Conducted chemical and micro analysis tests for finished products and ingredients.
* Initiated new product development and quality improvement programs.
* Trained workers for GMP.

**Skills and/or knowledge:**

* Deep understanding of quality systems and process improvement processes.
* Advanced knowledge of Manufacturing and Process Control systems.
* Solid background and advanced understanding of SPC (statistical process control), process capability and probability.
* Working knowledge of quality system and operation, process safety management, environmental standards and regulations, and sustainable development.
* Ability to analyze technical data and recognize trends that adversely impact quality.
* Excellent communication/interpersonal skills and managerial ability to directly manage personnel, while providing for their technical training and personal development.
* Demonstrated understanding of the concepts of manufacturing such as 6 Sigma, Process Capability, World Class Manufacturing, TPM, etc., and be able to establish and implement plans for changing workplace strategies adopted by the company in pursuit of its’ business needs.
* Demonstrated working knowledge of HACCP, Food Safety, GMP, and Pre-Requisite Program.

**Language skills**

Arabic: native language

English: Very good

**Computer skills:**

Goodin using Windows, MS office package and Internet applications.